Valentine's Day

FOR SHARING

BAKED CAMEMBERT £12.00
Baked with rosemary and served with red onion chutney,
warm sourdough & olives

DATE NIGHT DECADENCE £16.00
Lobster tails, scallops, figs, asparagus, warm sourdough,
honeydew melon and sundried tomato sauce, chocolate dipped strawberries

STARTERS

FILO PRAWNS £9.00
Crab & mango salsa, lemon aioli

PROSCIUTTO WRAPPED ASPARAGUS £8.50
Poached egg, spicy nduja sauce

MAINS

SALMON PAD THAI £18.50
Wasabi crusted salmon on a bed of noodles, sprouts & crisp vegetables.
Topped with toasted cashews

RUMP STEAK £25.00
Prime Scotch 8oz rump steak cooked to your liking. Served with red wine
& wild mushroom sauce, hand cut chips & sugarsnap peas.

GNOCCHI £17.00
Baked gnocchi with sweet potato & sage in a blue cheese sauce
with garlic ciabatta & dressed salad

CHICKEN CARBONARA £18.00
Classic pasta dish with a crispy pancetta & herby chicken
in a creamy sauce and garlic ciabatta

DESSERTS

RASPBERRY PAVLOVA   £9.00
Meringue nest, meringue kisses, raspberry ripple ice cream,
raspberry coulis & whipped cream

SALTED CARAMEL POPCORN SUNDAE   £9.00
Layers of salted caramel ice cream, salted popcorn,
toffee sauce & whipped cream

CHEESECAKE   £9.00
White chocolate & passion fruit cheesecake, passion fruit coulis
and Mackie's vanilla ice cream or cream.

COCKTAILS

SPARK OF PASSION   £8.50
Boe passionfruit gin, pineapple juice, soda

SULTANS OF SANGRIA   £8.50
The Spanish classic

TROPIC BUTTERFLIES   £8.50
Discarded banana rum, lime, sugar, pineapple, ginger beer, sea salt

MY HEART SPRITZ IN TWO (4 servings)   £25.00
Whitley Neill rhubarb & ginger gin, Edinburgh raspberry liqueur,
prosecco, apple juice, mint, lime, cucumber, fresh raspberries

SPARKLING ROSE

LA COLTURE, SPARKLING ROSE   £32.00
A fresh & juicy wine with some citrus freshness on the palate and a delicate tail

LAURENT-PERRIER ROSE NV   £85.00
A daring yet tender Rosé. Wild & sharp with a lip-smackingly fruity finish.